

RAW BAR

CARNE APACHE 🌶️

CHOPPED BEEF STEAK SEASONED WITH LEMON AND SALT, PREPARED TABLESIDE WITH MUSTARD, GREEN CHILI, RED ONION, CORIANDER, AND EGG YOLK

430

TOSTADA DE TUNA(3 PCS)

FRESH TUNA WITH MUSTARD, GARLIC FLAKES, ORANGE SUPREMES, AND LEMON SOY, SERVED ON A CORN TOSTADA WITH CHIPOTLE MAYO AND GARNISHED WITH AVOCADO SLICES

390

★ AGUACHILE VERDE (S) 🌶️

TIGER PRAWNS SERVED WITH A GREEN CHILI, CUCUMBER, AND CORIANDER SAUCE, GARNISHED WITH RED ONION AND AVOCADO SLICES

390

CEVICHE MAYA 🌶️

SEA BASS WITH HABANERO SAUCE, CUCUMBER, RED ONION, AVOCADO, AND FRESH DILL

300

SASHIMI DE SANDÍA (V)

GRILLED WATERMELON SASHIMI WITH GOAT CHEESE PEARLS COATED IN SESAME SEEDS, JALAPEÑO FLAKES, AND PONZU SAUCE

220

STARTERS

MEXICAN VOYAGE

A SHARING PLATE FEATURING THE MOST TRADITIONAL SMALL BITES FROM MEXICO, TAKING YOU ON A FLAVORFUL MEXICAN JOURNEY.

660

QUESO FUNDIDO

(MUSHROOM / PORK / JACKFRUIT CHORIZO)

A MEXICAN TAKE ON CHEESE FONDUE, MADE WITH GOUDA CHEESE. CHOOSE BETWEEN HOMEMADE PORK CHORIZO, MUSHROOMS, OR JACKFRUIT CHORIZO. SERVED WITH FLOUR TORTILLAS, GUACAMOLE, AND SALSA MACHA

450

SANTO GUACAMOLE (V)

HASS AVOCADO, TOMATO, RED ONION, CORIANDER, AND FETA CHEESE, PREPARED TABLESIDE TO ENSURE FRESHNESS. CHOOSE YOUR PREFERRED TOPPINGS

400

NACHOS MACHOS

TORTILLA CHIPS TOPPED WITH HOMEMADE CHORIZO, PICO DE GALLO, GUACAMOLE, MOZZARELLA CHEESE, AND PICKLED JALAPEÑOS

350

CHALUPITAS DE SUADERO

MINI TORTILLAS FILLED WITH SLOW-COOKED BEEF, RED AND GREEN SAUCE, DICED ONION, AND CORIANDER

340

ROASTED CAULIFLOWER (V) (I)

ROASTED CAULIFLOWER SERVED WITH YUZU KOSHO DRESSING, CASHEW NUTS, PARMESAN CHEESE, AND TRUFFLE OIL

280

PANUCHOS DE COCHINITA PIBIL

COCHINITA PIBIL ON A POACHED MINI TORTILLA WITH REFRIED BEANS, BABY BANANA, AND XNIPCE SAUCE

280

CHILES RELLENOS (V)

STUFFED THAI BELL PEPPER, COVERED IN AN EGG BATTER AND SERVED OVER A CHIPOTLE AND TOMATO SAUCE—JUST LIKE GRANDMA USED TO MAKE

230

JACKFRUIT SOPE (V)

THICK CORN TORTILLAS WITH PINTO BEANS, JACKFRUIT, SOUR CREAM, AND AVOCADO SAUCE

200

SOUPS

★ SOPA DE TORTILLA (V) 🌶️

TOMATO-BASED SOUP WITH DEEP-FRIED TORTILLA JULIENNE, FETA CHEESE, AVOCADO, AND CHILE ANCHO

200

CALDO DE CAMARÓN

CLASSIC SPICY SHRIMP BROTH SERVED WITH LEMON JUICE, POTATOES, CARROTS, AND A TIGER PRAWN

200



SALADS

★ ENSALADA DE BETABEL (V) (I)

LETTUCE AND ARUGULA WITH ORANGE SUPREMES, CASHEW NUTS, RED BEETROOT, FETA CHEESE, AND TAMARIND DRESSING

280

SANTA ENSALADA

LETTUCE WITH HONEY MUSTARD DRESSING, STRAWBERRIES, GOAT CHEESE, CARAMELIZED NUTS AND APPLE SLICES

280

CAESAR SALAD

ICEBERG LETTUCE WITH CAESAR DRESSING, PECORINO ROMANO, POMEGRANATE, AND GRILLED CHICKEN BREAST

280



Vegetarian



Shellfish



Chef's Recommendation



Nuts

All prices are in thai baht, subject to 10% service charge and applicable government tax.

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★

LOS

◆

TACOS

&

◆ QUESADILLAS ◆



A selection of
our signature
tacos



★ TACOS DE CARNITAS (3 PCS)	380	TACOS BAJA (3 PCS)	320
SLOW CONFIT DUCK WITH AVOCADO SAUCE, RED ONION, CORIANDER AND LIME SERVED IN CORN TORTILLA		DEEP-FRIED SEA BASS SERVED ON FLOUR TORTILLAS WITH CORIANDER MAYO AND CHIPOTLE MAYO	
TACOS DE CAMARÓN AL CHIPOTLE (2 PCS) Ⓢ 🌶	360	★ GRINGA (4 PCS) 🌶	260
SHRIMP TACOS SERVED ON FLOUR TORTILLAS WITH AVOCADO, CHIPOTLE, AND CHEESE SAUCE		AL PASTOR PORK WITH CHEESE AND ROASTED PINEAPPLE, SERVED ON A FLOUR TORTILLA AND GARNISHED WITH AVOCADO	
★ TACOS DE COSTILLA (2 PCS) 🌶	350	CHICKEN ADOBO (3 PCS) 🌶	260
SLOW-COOKED SHORT RIB SERVED ON CORN TORTILLAS WITH RED ONION, MORITA SAUCE, AND CORIANDER		JUICY CHICKEN THIGHS SERVED ON A CORN TORTILLA WITH BEANS, AVOCADO SAUCE, AND PICKLED RED ONION	
BEEF CHEEK TACOS (3 PCS)	340	TACOS BAJA CAULIFLOWER (3 PCS) ①	200
CORN TORTILLAS FILLED WITH SLOW-COOKED BEEF CHEEKS, TOPPED WITH RED PICKLED ONION AND CORIANDER		MEXICAN-BATTERED CAULIFLOWER SERVED ON A LETTUCE TORTILLA WITH SRIRACHA HONEY SAUCE	
★ TACOS AL PASTOR (3 PCS) 🌶	340		
AL PASTOR GRILLED PORK SERVED ON CORN TORTILLAS WITH RED ONION, CORIANDER, AND PINEAPPLE			
LAMB BARBACOA (3 PCS)	340		
SLOW-COOKED LAMB SERVED ON A CORN TORTILLA WITH A CHEESE CRUST, CARAMELIZED ONION, AND CORIANDER			
QUESADILLA TRIO (3 PCS)	330		
CENTRAL MEXICO-STYLE QUESADILLAS MADE WITH DEEP-FRIED CORN TORTILLAS. CHOOSE FROM CHICKEN TINGA, GROUND BEEF, OR MUSHROOMS, ALL WITH CHEESE, TOPPED WITH SOUR CREAM AND LETTUCE			



MAIN MEXICAN COURSES

PASTOR TATAKI

BLUEFIN TUNA WITH PASTOR DRESSING AND PINEAPPLE RELISH, SERVED WITH CRISPY TORTILLA SLICES

690



★ MOLE SEABASS

SEABASS WITH TRADITIONAL MEXICAN MOLE FROM PUEBLA, SERVED WITH RED PICKLED ONION AND SESAME SEEDS.

550

LENGUA EN SALSA

SLOW-COOKED BEEF TONGUE SERVED WITH POTATOES AND GREEN HABANERO SAUCE COMES WITH THREE HANDMADE TORTILLAS

600

QUESA-BIRRIA

SHORT RIB AND BEEF CHEEKS SLOW-COOKED WITH CUMIN, CHOCOLATE, OREGANO, AND BAY LEAF SERVED IN FLOUR TORTILLAS WITH CHEESE AND TRADITIONAL MEXICAN CONSOMMÉ FOR DIPPING. SIMPLY AMAZING.

520

ALAMBRE

(BEEF OR CHICKEN)

BELL PEPPERS, ONION, BACON, AND CHEESE MIXED WITH YOUR CHOICE OF BEEF OR CHICKEN SERVED WITH FLOUR TORTILLAS AND TOMATO SAUCE

600 | 450

ENCHILADAS ROJAS

FOUR ENCHILADAS CHOOSE BETWEEN CHICKEN, MUSHROOMS, OR JACKFRUIT SERVED WITH SOUR CREAM, RED ONION AND AVOCADO

400



★ SALMON EN TAMARINDO

GRILLED SALMON MARINATED IN TAMARIND SAUCE, SERVED ON A BED OF CREAMY SPINACH, CHERRY TOMATOES, AND BABY CORN.

550



FROM THE GRILL

LUCIFER TOMAHAWK

SEASONED WITH A MEXICAN RUB, SERVED ON A SEA SALT BASE, AND FLAMED TABLESIDE WITH MEZCAL AND PINK PEPPER

4,000

CHARCOAL GRILLED RIB EYE

400 GRAMS OF AUSTRALIAN GRAIN-FED RIBEYE, SERVED WITH ROASTED GARLIC AND CONFIT POTATOES

2,000

PULPO ZARANDEADO

GRILLED OCTOPUS SERVED WITH ZARANDEADO SAUCE, CASHEW NUTS, GREMOLATA, POTATOES, AND ROCKET SALAD.

1,100

LANGOSTINOS AL AJILLO

TIGER PRAWNS STIR-FRIED WITH GARLIC PASTE, LEMON JUICE, MEZCAL, AND CHILE GUAJILLO

1,100

SIDES

FRIJOLE CHARROS

WHOLE PINTO BEANS COOKED WITH BACON, CRISPY PORK SKIN, CORIANDER, AND ONION

140

MANEADOS BEANS

PINTO BEANS MASHED AND COOKED WITH GARLIC, ONION, GUAJILLO, AND CHEESE

120

ABUELITA'S RICE

COOKED WITH CORIANDER, GARLIC, AND ONION, JUST LIKE THE GRANDMOTHERS (ABUELITAS) MAKE IT IN MEXICO.

80

DESSERTS

MEZCAL BANANA FLAMBÉ

TABLESIDE MEZCAL BANANA FLAMBÉ, SERVED WITH CHOCOLATE ICE CREAM.

400

APPLE TART

PUFF PASTRY WITH CINNAMON-POACHED APPLES, SLICED ALMONDS, AND VANILLA ICE CREAM

200

MOLTEN DE CACAO

CHOCOLATE LAVA CAKE WITH VANILLA CRUMBLE AND A CHOCOLATE SKULL COVERED IN EDIBLE GOLD, FLAMBÉD TABLESIDE WITH MEZCAL. SERVED WITH VANILLA ICE CREAM

300

TRES LECHES

A VERY MOIST SPONGE CAKE TOPPED WITH VANILLA WHIPPED CREAM AND SWEET PEACH SLICES

180

CHURROS MONTSERRAT

SERVED WITH CHOCOLATE MILK AND CARAMEL TOFFEE SAUCE, ACCOMPANIED BY CHOCOLATE AND VANILLA ICE CREAM

230



Vegetarian



Shellfish



Chef's Recommendation



Nuts

ALL PRICES ARE IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.